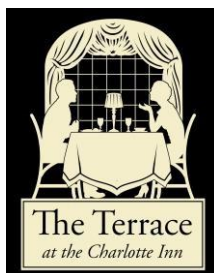


# THE TERRACE

*at the Charlotte Inn*



## *Christmas Dinner 2014*

*Vichycoise*, fried leeks



*The Terrace Spinach Salad*, crispy house-cured bacon, bleu cheese, apples, candied walnuts, dried cranberries, warm vinaigrette

*Roasted Medjul Dates*, blue cheese, vincotto, baby mache

*Tuna Tartare*, fried rock shrimp, grilled brioche, avocado



*\*Grilled NE Family Farms Sirloin Steak*, au gratin potatoes, creamed spinach, roasted mushroom & veal demi-glace

*Bay Scallop & Lobster Stuffed Lemon Sole Filet*, butternut squash puree, lemon gremolata



**TBD**



*\$95 per person*

*Executive Chef – Justin Melnick*

*Executive Pastry Chef – Emily Melnick*

\*There is an increased risk of illness due to eating undercooked or raw animal foods.  
Before placing your order, please inform your server if any person in your party has a food allergy.